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Guacamole

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Our Hand-Crushed Guacamole Served with House-Made Tortilla Chips



CLASSIC ✓ \$15

OAXACA \$16

Grasshoppers, Pork Chorizo, Blue Cheese, Grapes, Hibiscus Cherries, Chile Ancho, Sesame

DEL MAR \$19

Shrimp & Octopus Ceviche, Tomato, Habanero, Mango

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CON TRÍO DE SALSA

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Pasilla De Oaxaca ✧ Salsa Verde Cruda ✧ Salsa Habanero \$4

Botanas Snacks		
CHIPS Y SALSA ROJA ✓ Medium Spicy Roasted Tomato Salsa		\$5
HUEVOS RELLENOS 🍌 Green Pipián Deviled Eggs		\$2 EA.
ALITAS (6) Ancho-Marinated Spiced Chicken Wings, Blue Cheese–Avocado Dip		\$11
BUDÍN DE ELOTE 🍌 Cornbread, Salsa Roja		\$6
EMPANADAS (3)		
✧ Queso Con Hongos 🍌 / Mushrooms, Cheese, Tomatillo–Quemado Salsa	\$12	
✧ MARISCOS / Crab & Shrimp Salpicón, Mango–Habanero Salsa	\$16	

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Un Poco De Todo

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A SELECTION OF OUR MOST POPULAR STARTERS
SERVES 3 \$29 / SERVES 4 +\$10 / SERVES 5 +\$20
HUEVOS RELLENOS, ALITAS, TACOS DORADOS,
EMPANADAS DE MARISCOS, PORK CHICHARRONES
No substitutions please

Aperitivos Appetizers		
TACOS DORADOS (2) Crispy Chicken Taquitos, Pasilla de Oaxaca & Tomatillo–Serrano Salsas, Crema, Cotija		\$12
ENSALADA VERDE 🍌 Baby Gem, Avocado, Cucumber, Queso Fresco, Jalapeño Vinaigrette, Salsa Macha Verde, Cornbread Croutons (Made with Pumpkin Seeds & Peanuts)		\$14
SOPA Seasonal Soup		\$10
QUESO FUNDIDO Broiled Chihuahua Cheese, Pork Chorizo, Salsa Verde, Corn Tortillas		\$14
TAQUITOS DE JAIBA (2) Spicy Rolled Crispy Crab Cake Tacos, Salsa Verde, Fennel Salad		\$15
LAS NACHAS 🍌 Mi Vida’s Nachos! Corn Tostadas, Black Beans, Melted Cheese, Salsa Verde, Pasilla de Oaxaca Salsa, Crema, Pico de Gallo. Add Chicken +\$7 / Steak* +\$10		\$15
TARTAR DE ATÚN* Sushi-Grade Raw Tuna, Beets, Avocado, Habanero, Pickled Onions, Crispy Garlic & Leeks		\$18
TIRADITO* Raw Snapper Sashimi, Chia Ponzu, Salsa Verde, Cucumber, Jicama, Crispy Tortillas		\$15

MI-VIDA®

✧ DINNER ✧

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Fajitas

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Serves 1-2

Melted Cheese, Sautéed Peppers & Onions, Cornbread,
Guacamole, Crema, Pico de Gallo, Rice & Beans, Flour Tortillas
Combinations Available

CHOICE OF	
✧ Adobo-Grilled Chicken	\$38
✧ Guajillo Shrimp, Pineapple	\$43
✧ Pasilla-Coffee Marinated Roseda Farms Ribeye*	\$69
✧ Smoked Carrots, Cauliflower, Kale, Pistachio Pipián 🍌	\$30

Enchiladas 2/Order	
SUIZAS Braised Chicken, Chihuahua Cheese, Creamy Tomatillo Sauce	\$19
EN CHIPOTLE Slow-Braised Beef, Smokey Tomato & Tomatillo Sauce, Queso Fresco, Crema, Cabbage	\$16
RANCHERAS 🍌 Roasted Cauliflower, Sautéed Kale, Mushrooms, Cotija, Crema	\$15

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Tacos

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3/Order

BIRRIA Slow-Braised Beef, Griddled Cheese, Onions, Cilantro, Consommé	\$22
CARNITAS Slow-Braised Pork, Chicharrones, Onion, Cilantro, Avocado Salsa	\$19
CARNE ASADA Charred Onion–Marinated Steak, Cabbage, Salsa Roja	\$19
PESCADO (G) Dos Equis–Battered Cod, Mexican Tartar, Slaw, Avocado Salsa	\$20
CAMARONES TIJUANA (G) Flour Tortilla, Guajillo–Garlic Shrimp, Melted Chihuahua, Chipotle Mayo, Pico De Gallo	\$19
POLLO ABUELITA (G) Herb–Marinated Grilled Chicken, Sautéed Onions, Guacachile	\$19
VEGETALES ✓ Smoked Carrots, Cauliflower, Kale, Pickled Red Onions, Pistachio Pipián	\$18



WHAT’S NEW

A **KNEAD** RESTAURANT

CULINARY DIRECTOR: JUAN PABLO LOZA

FOLLOW US   /MIVIDAMEXICO

PLEASE NOTIFY US OF ANY ALLERGIES

 Vegetarian ✓ Plant-Based (G) Contains Gluten

*Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.

Sabores de Mexico

Served Family Style

MINIMUM 2 GUESTS / REQUIRED FOR PARTIES OF 7+
\$46 PER ADULT | \$24 PER CHILD {12 AND UNDER}
Must be ordered for the entire table | No substitutions please

HUEVOS RELLENOS, GUACAMOLE, QUESO FUNDIDO

CHOICE OF

EMPANADA – Mariscos or Queso Con Hongos
TACO – Carne Asada, Pollo Abuelita, or Vegetales
ENCHILADA – Suizas or Rancheras
MAIN – Salmón Acapulco*, NY A La Parrilla*, or Quesadilla de Vegetales
ARROZ & FRIJOLE, CHURROS



Platos Principales Mains	
BARBACOA DE RES Slow–Braised Short Rib, Chickpeas, Cucumbers, Tomatoes, Cilantro	\$35
SALMÓN ACAPULCO* Adobo–Rubbed Salmon, Avocado Purée, Arugula & Cucumber Salad, Preserved Lemon	\$28
NY A LA PARRILLA* Grilled New York Strip, “The Charred Onion,” Sesame, Lemongrass Green Beans, Crispy Leeks, Salsa Mestiza	\$49
PESCADO EN COSTRA DE HIERBAS Herb–Crusted Fresh Catch, Avocado, Charred Tomato, Citrus Mayo, Herb Salad, Preserved Lemon	\$31
CARNITAS CON HUESO <i>(Limited Availability)</i> Slow–Braised Pork Shank, Charred Chayotes, Tomatillos, Arugula & Orange Salad	\$38
COLIFLOR MAYA ✓ Smoky Roasted Cauliflower, Toasted Pumpkin Seed Salsa, Arugula, Lemongrass Vinaigrette, “Parmesan”	\$19
COSTILLITAS AL PASTOR (Half/Full) Fall–Off–The–Bone Chile Marinaded Pork Ribs, Grilled Pineapple–Tomatillo Salsa, Charred & Pickled Onions, Jalapeño	\$28/\$41



El Chingón*

Serves 2 \$149

40oz Roseda Farms Tomahawk Ribeye
Whiskey–Flamed, Charred Onions, Chiles Tostados



Acompañantes Sides			
ZANAHORIAS 🍌 Grilled Carrots, Queso, Salsa Macha (Made with Pumpkin Seeds & Peanuts)	\$10	ESQUITES 🍌 Roasted Corn, Pork Chorizo, Lemon Mayo–Crema, Cotija	\$6
PLÁTANOS FRITOS 🍌 Fried Plantains, Crema, Cotija	\$6	SWEET POTATO FRIES ✓ Chipotle Ketchup	\$5
ARROZ & FRIJOLE 🍌 Ana’s White Rice & Refried Black Beans	\$5	EJOTES 🍌 Green Beans, Lemongrass, Queso Fresco, Tajín	\$8